

ORGANIC PROCREMA 5 Recipes

An original École Valrhona recipe



70% Almond Praliné Milk Ice Cream

- 1320 g** Milk
- 8 g** Whipping cream
- 50 g** Non-fat dry milk
- 158 g** Caster sugar
- 120 g** SOSA Glucose Powder DE 33
- 8 g** SOSA Organic Procrema 5
- 340 g** FRUITY 70% ALMOND PRALINÉ

Carefully weigh all the ingredients. First pour the milk or water into your cooking pot (a saucepan or pasteurizing machine). Once it is at 75°F (25°C), add the dry milk. Once it is at 85°F (30°C), add the sugars (sugar, glucose powder and invert sugar). Once it is at 105°F (40°C), incorporate the cream and chocolates. At 115°F (45°C), finish incorporating the ingredients by adding the Procrema which has been added to approx. 10% of the sugar. Pasteurize at 185°F (85°C) for 2 minutes then quickly cool the mixture to 40°F (4°C). If possible, homogenize the mixture to make any fat crystals as tiny as possible. Leave to sit for at least 12 hours. Mix using an immersion blender and churn at between 15-20°F (-6°C to -10°C). Store in the freezer at 0°F (-18°C).

* Visible in the photo

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Pistachio Pure Paste Milk Ice Cream (Can also be made using another nut-based Pure Paste)

- 1300 g Milk**
- 67 g Non-fat dry milk**
- 200 g Caster sugar**
- 120 g SOSA Glucose Powder DE 33**
- 40 g Invert sugar**
- 10 g Whipping cream**
- 8 g SOSA Organic Procrema 5**
- 260 g SOSA Pistachio Pure Paste**

Carefully weigh all the ingredients. First pour the milk or water into your cooking pot (a saucepan or pasteurizing machine). Once it is at 75°F (25°C), add the dry milk. Once it is at 85°F (30°C), add the sugars (sugar, glucose powder and invert sugar). Once it is at 105°F (40°C), incorporate the cream and chocolates. At 115°F (45°C), finish incorporating the ingredients by adding Procrema which has been added to approx. 10% of the sugar. Pasteurize at 185°F (85°C) for 2 minutes then quickly cool the mixture to 40°F (4°C). If possible, homogenize the mixture to make any fat crystals as tiny as possible. Leave to sit for at least 12 hours. Mix using an immersion blender and churn at between 15-20°F (-6°C to -10°C). Store in the freezer at 0°F (-18°C).